



Smoked Chicken Pitta with Peppers and Onion

INGREDIENTS (Serves 4)

1 tbsp oil
1 tbsp butter
1 medium red onion, sliced
1 red chilli, sliced and seeds removed
Generous pinch cayenne pepper
1 red pepper, sliced
1 green pepper, sliced
3-4 slices smoked chicken per person, halved
4 pitta breads
Handful of mixed leaves
Balsamic vinegar to dress
Yoghurt to serve

METHOD

- Heat the oil and butter in a frying pan until all the butter has melted, then add the onions, chilli and cayenne and fry for 5 minutes. Add the peppers and cook for 2 minutes, then add the smoked chicken and cook for a further 2 minutes.
- Warm the pitta breads and half fill with dressed leaves. Split the smoked chicken mixture between the four pitta breads and top with a spoonful of yoghurt to serve.



Rannoch Smokery is a dedicated meat and game smoker, passionate about quality and producing the best smoked meats in the country from the hills surrounding Kinloch Rannoch in Scotland. To date our products have accumulated 18 Great Taste Awards from the Guild of Fine Food Retailers, which is the seal of real quality in speciality food and drink.

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